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FIG. 1

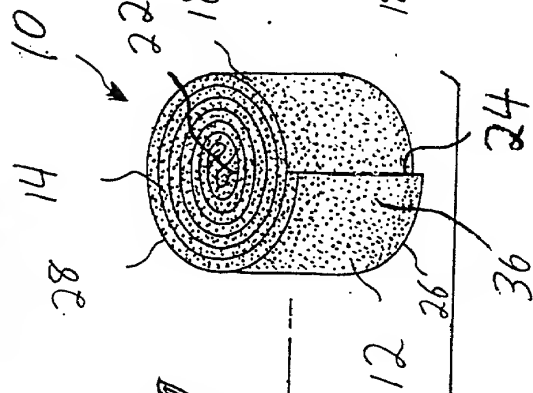
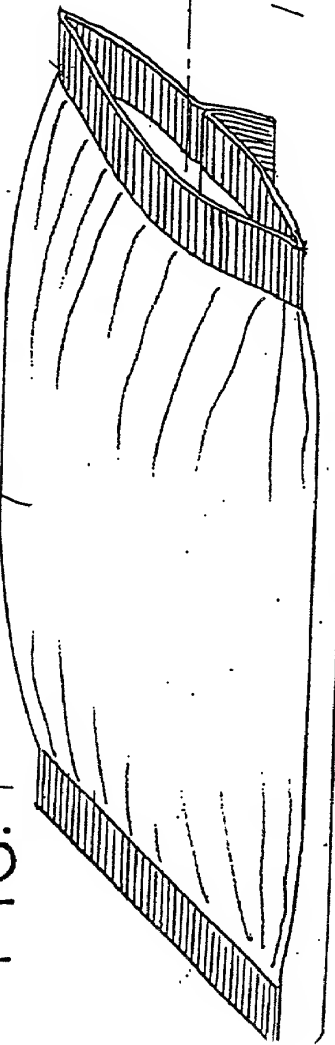


FIG. 2

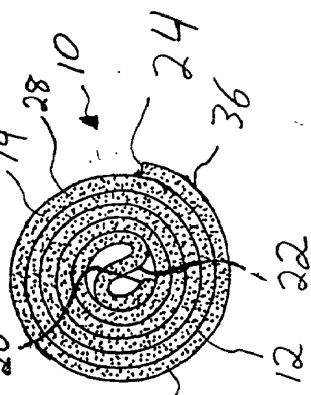


FIG. 3

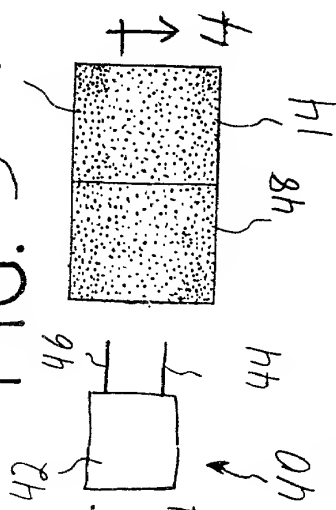


FIG. 4

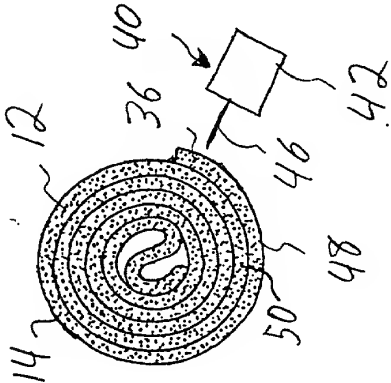


FIG. 5

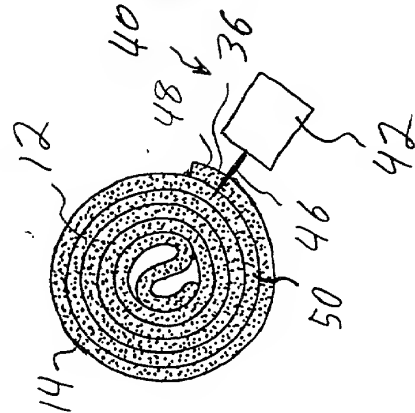
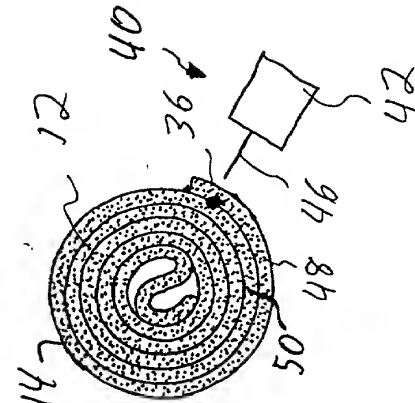


FIG. 6



Materials	Percent	Weight	Dry Solids	% Solids	% D.E. D.S.	
Corn Syrup 62 DE	34.6600	103.9800	81.2000	84.4318	20.41	300.0000
Flour Wheat soft	30.3800	91.1400	86.4000	78.7450		
Sugar	24.5200	73.5600	100.0000	73.5600		
Fat (Soybean oil)	2.4500	7.3500	0.0000	0.0000		
CMC	0.3000	0.9000	99.5000	0.8955		
Acid citric	1.5700	4.7100	99.5000	4.6865		
Water	5.0000	15.0000	0.0000	0.0000		
Color	0.0000	0.0000	0.0000	0.0000		
Flavor	0.0000	0.0000	0.0000	0.0000		3.5 MM
HFCS 55 (ADM)	6.1200	18.3600	77.0000	14.1372	Strawberry	4.5B MM
Total	105.0000	315.0000		256.4559	5.29	
					25.70	
			% Solids	81.4146		
			Yield	294.7769		
			% Moisture	18.5854	Before cooking	
		Expected final moisture	8%-9%		After cooking	

Fig. 7

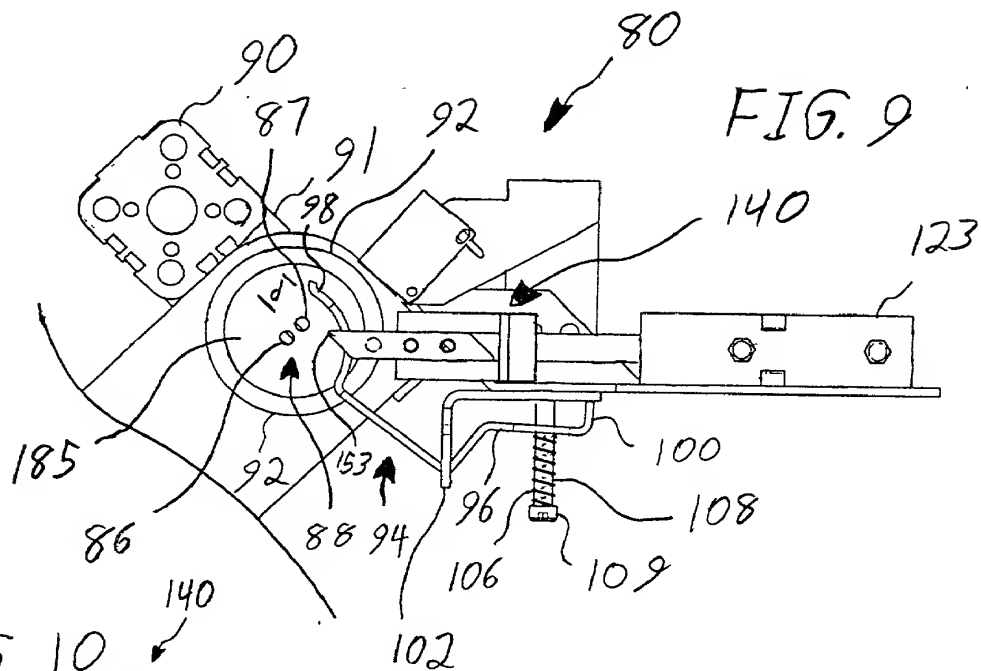


FIG. 9

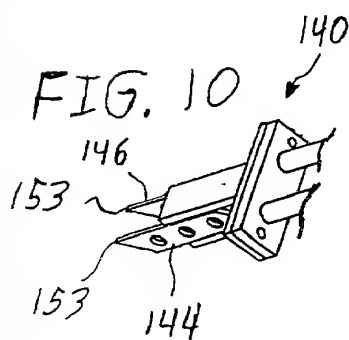


FIG. 10

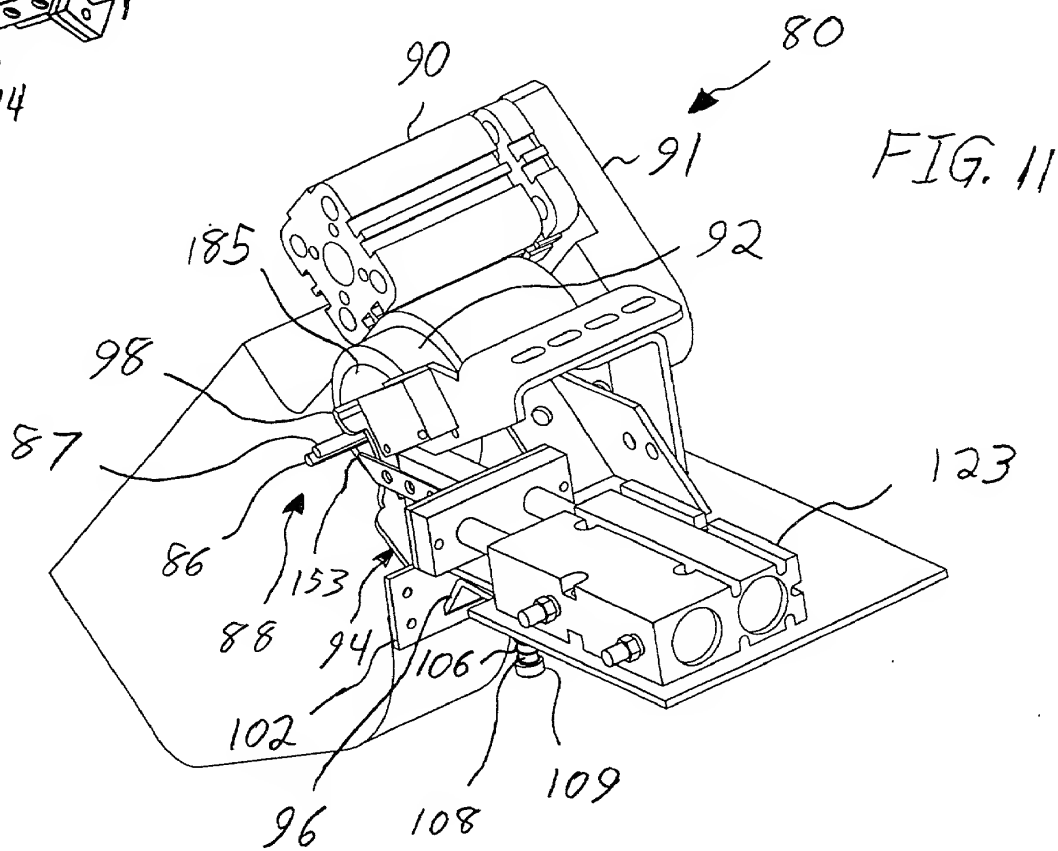


FIG. 11

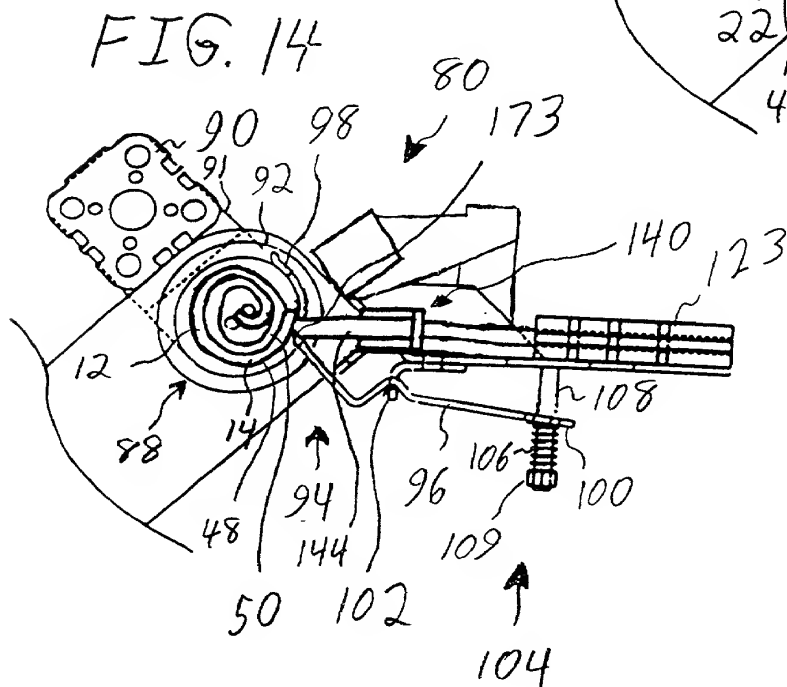
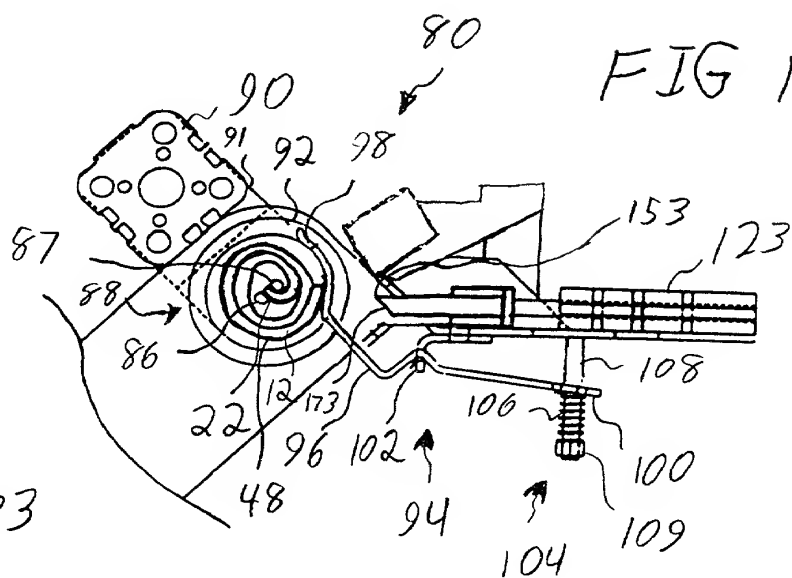
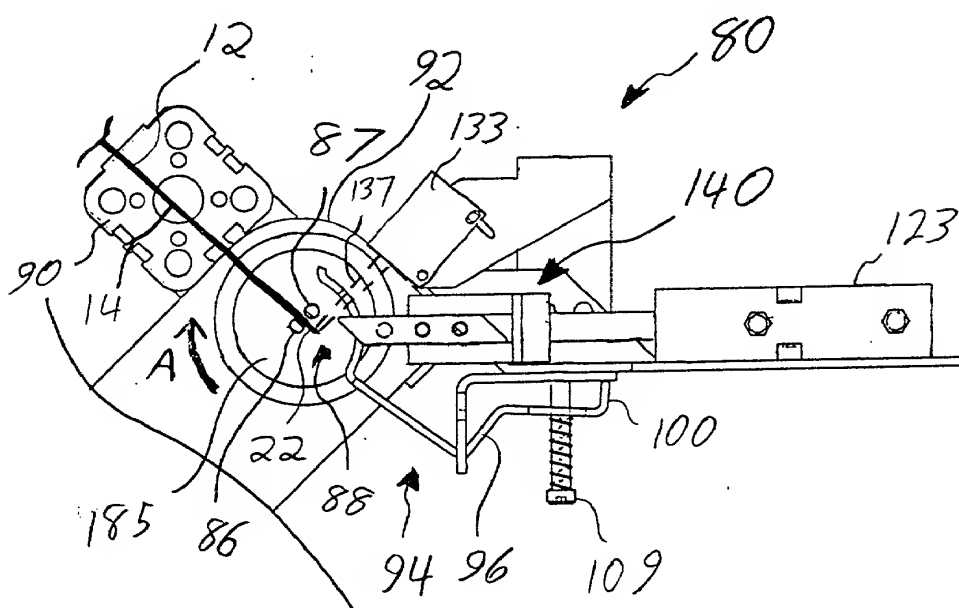


FIG. 15

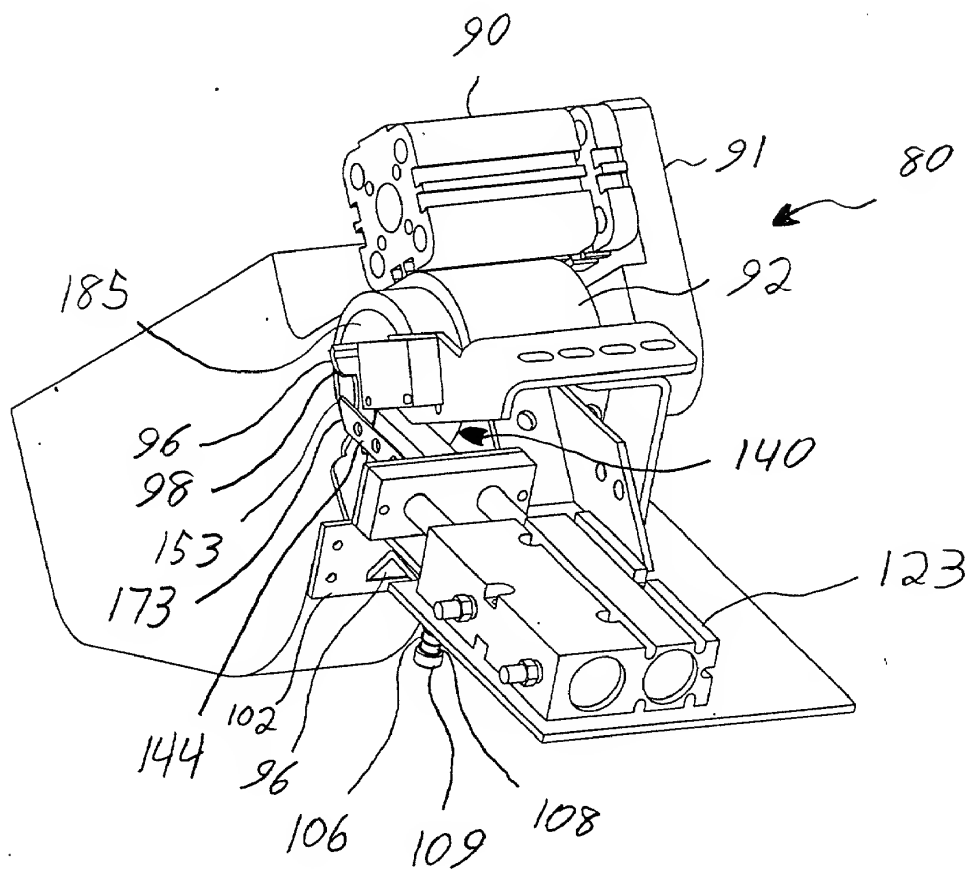


FIG. 16

